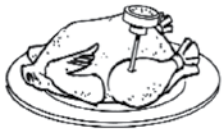


Temperatures for cooking and reheating **hazardous foods**

An accurate food thermometer is required to measure the internal temperature of hazardous foods. Internal temperature must reach the **minimum temperature listed for at least 15 seconds**.

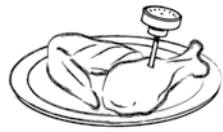
The reheating process for hazardous foods should not take more than two hours.



Whole Poultry

Cook: internal temperature of **82°C, 180°F**

Reheat: internal temperature of **74°C, 165°F**



Chicken pieces, ground poultry and all parts of ground meat that contain poultry

Cook: internal temperature of **74°C, 165°F**

Reheat: internal temperature of **74°C, 165°F**



Food mixtures containing poultry, eggs, meat, fish or other hazardous foods

Cook: internal temperature of **74°C, 165°F** in all parts of the mixture

Reheat: internal temperature of **74°C, 165°F** in all parts of the mixture



Pork and pork products

Cook: internal temperature of **71°C, 160°F**

Reheat: internal temperature of **71°C, 160°F**

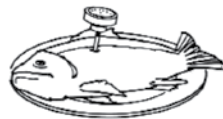


Ground meat, other than ground meat containing poultry

(e.g., ground beef or pork)

Cook: internal temperature of **71°C, 160°F**

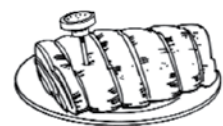
Reheat: internal temperature of **71°C, 160°F**



Fish

Cook: internal temperature of **70°C, 158°F**

Reheat: internal temperature of **70°C, 158°F**



Other hazardous foods such as roast beef, lamb or goat

Cook: internal temperature of **60°C, 140°F**

Reheat: internal temperature of **60°C, 140°F**

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For more information visit [peelregion.ca](https://www.peelregion.ca)
or call Peel Public Health **905-799-7700**,
toll-free 1-888-919-7800,
and ask to speak with a Public Health Inspector.



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